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Zucchini Apple Sauté



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Ingredients

- 3 tablespoons [butter](#)
- 2 large [zucchini](#), sliced
- 1 large [onion](#), thinly sliced, red, white, or yellow only
- 4 small tart [apples](#), peeled and sliced
- ½ teaspoon [salt](#)
- ½ teaspoon [cinnamon](#)
- ¼ teaspoon [black pepper](#)

Directions

1. In a 12-inch skillet, heat butter over medium heat until bubbly and hot; add zucchini and onion and sauté until zucchini is tender crisp, about 6 minutes.
2. Add salt, cinnamon, and pepper; cover and cook until apples have softened slightly, about 5 minutes. Serve warm and plain or with other main dishes or side dishes.

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